



GEORGIA DEPARTMENT OF HUMAN RESOURCES

Food Service Establishment Inspection Report

Establishment Name: Dolce Atlanta-Peachtree
Address: 201 Aberdeen Pky

City: Peachtree City **Time In:** 8:30 am **Time Out:** 9:45 am

Inspection Date: 6/9/2010 **CFSM:** Leonard W. Elias (11/15/12)

Purpose of Inspection: Routine: ☒ Follow-Up: ☐ Complaint: ☐
Preliminary: ☐ Other: ☐
Risk Type: 1 ☐ 2 ☒ 3 ☐ **Permit#:** 1-10834

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score
98
Grade
A
Date
2/2/10

Prior Score
99
Grade
A
Date
9/2/09

CURRENT SCORE

CURRENT GRADE

86

B

SCORING AND GRADING:

A=90-100 B=80-89 C=70-79 U<69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory

Compliance Status					COS	R
1	IN	OUT	NA	NO	Supervision	
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/> <input type="radio"/>
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1	
	<input checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-1B. Hands clean and properly washed	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			Employee Health, Good Hygienic Practices-Subcategory 2	4 points
	<input checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/> <input type="radio"/>
3	IN	OUT	NA	NO	Approved Source	
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B. Food received at proper temperature	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/> <input type="radio"/>
4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-1A. Food separated and protected	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			Protection from Contamination-Subcategory 2	4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-2A. Food stored covered	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-2B. Food-contact surfaces: cleaned & sanitized	<input type="radio"/> <input type="radio"/>

Compliance Status					COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A. Proper cooking time and temperatures	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B. Proper reheating procedures for hot holding	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Consumer Advisory-Subcategory 2	4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		5-2. Consumer advisory provided for raw and undercooked foods	<input type="radio"/> <input type="radio"/>
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		6-1A. Proper cold holding temperatures	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B. Proper hot holding temperatures	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C. Proper cooling time and temperature	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control: procedures and records	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Date Marking-Subcategory 2	4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition	<input type="radio"/> <input type="radio"/>
7	IN	OUT	NA	NO	Highly Susceptible Populations	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		7-1. Pasteurized foods used; prohibited foods not offered	<input type="radio"/> <input type="radio"/>
8	IN	OUT	NA	NO	Chemicals	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		8-2A. Food additives: approved and properly used	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used	<input type="radio"/> <input type="radio"/>
9	IN	OUT	NA	NO	Conformance with Approved Procedures	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		9-2. Compliance with variance, specialized process and HACCP plan	<input type="radio"/> <input type="radio"/>

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per

Compliance Status					COS	R
10	OUT	Safe Food and Water, Food Identification			3 points	
	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags			<input type="radio"/>	<input type="radio"/>
11	OUT	Food Temperature Control			3 points	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>
12	OUT	Prevention of Food Contamination			3 points	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12C. Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>
13	OUT	Postings and Compliance with Clean Air Act			3 points	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>

Compliance Status					COS	R
14	OUT	Proper Use of Utensils			1 point	
	<input type="radio"/>	14A. In-use utensils: Properly stored			<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<input type="radio"/>	<input checked="" type="radio"/>
	<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14D. Gloves used properly			<input type="radio"/>	<input type="radio"/>
15	OUT	Utensils, Equipment and Vending			1 point	
	<input checked="" type="radio"/>	15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	15C. Nonfood-contact surfaces clean.			<input type="radio"/>	<input type="radio"/>
16	OUT	Water, Plumbing and Waste			2 points	
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16C. Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>
17	OUT	Physical Facilities			1 point	
	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input checked="" type="radio"/>
18	OUT	Pest and Animal Control			3 points	
	<input type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>

Person in Charge (Signature):

(Print)

Date: 6/9/2010 8:30:00 AM

Inspector (Signature):

Follow-up: Yes ☐ No ☒

Follow-up Date:

Food Service Establishment Inspection Report Addendum

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Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)

Establishment Dolce Atlanta-Peachtree	Permit 1-10834	Date InspectionDate2
Address 201 Aberdeen Pky	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk/ ricotta cheese/ cottage cheese (WIC)	35/36/35	Shredded cheese/ diced eggs (upright cooler)	40/41/39	Frittata (hot held)/ pizza/ turkey(upright cooler)	154/44/43
Yogurt/ butter/ cream cheese (WIC)	35/36/35	Dressings/ lunch meat (upright cooler)	41/42/43	Butter/ OJ/ shredded cheese (upright cooler)	35/34/41
Diced veggies/ sliced cheese/ shrimp (WIC)	36/37/34	Sour cream/ bacon (upright cooler)	41/41	Salsa/ chicken fajita mix (drawer)	44/45
Beef/ strip steak/ scallops (WIC)	33/34/35/33	Bacon/ sausage/ ribs (upright cooler)	36/40/40	Chicken/ sliced cheese (drawer)	47/50
Lamb/ ground beef/ chicken (WIC)	35/35/34	Heavy cream/ chicken/ calamari (upright cooler)	42/40/42	Stuffing/ stock (cooking-stove)	109/194
Cheeses/ shredded cheese (WIC)	34/35/37/36	Garlic butter (on dessert prep table)	66	Rice/ cheesecake/ shell eggs (upright cooler)	43/37/42
Diced fruit/ dressings (WIC)	39/40/41	Fruit/ cream cheese/ butter (buffet line)	48/66/47	Liquid eggs/ shell eggs (ice bath-line)	40/52/49
Asian chicken/ spanish rice (WIC)	35/41	Gravy/ oatmeal (buffet line)	149/151	Diced tomatoes/ whipped butter (line)	44/71

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
S6	6-1A All potentially hazardous food items/ items requiring refrigeration must be held at 41 degrees or below. Garlic butter found held on dessert table at 66 degrees; fruit, cream cheese and butter held on buffet line area at 47-66 degrees; chicken fajita mix, chicken and sliced cheese held in drawer unit at 45-50 degrees; shell eggs held on ice bath at front cookline at 49-52 degrees; whipped butter held at line at 71 degrees. Also an option to use time to control items- discussed on site.
S14	14B Ensure that plates, pitchers, bowls, equipment is stored inverted or covered in order to protect from contamination at buffet line, wait station, and on top shelves in storage. Multiple items (listed above) stored upright in areas of facility.
S15	15A Do not use cracked bins/ containers in facility. Replace any damaged containers with smooth, easily cleanable ones. Cracked containers noted in clean dish storage areas.
S17	17D All personal items must be stored in a separate, designated area away from all food/ food equipment. Coats observed stored on canned goods storage rack and on top of boxes of cupcake papers.

Person in Charge (Signature)

Date

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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